Candy Apple Stoves

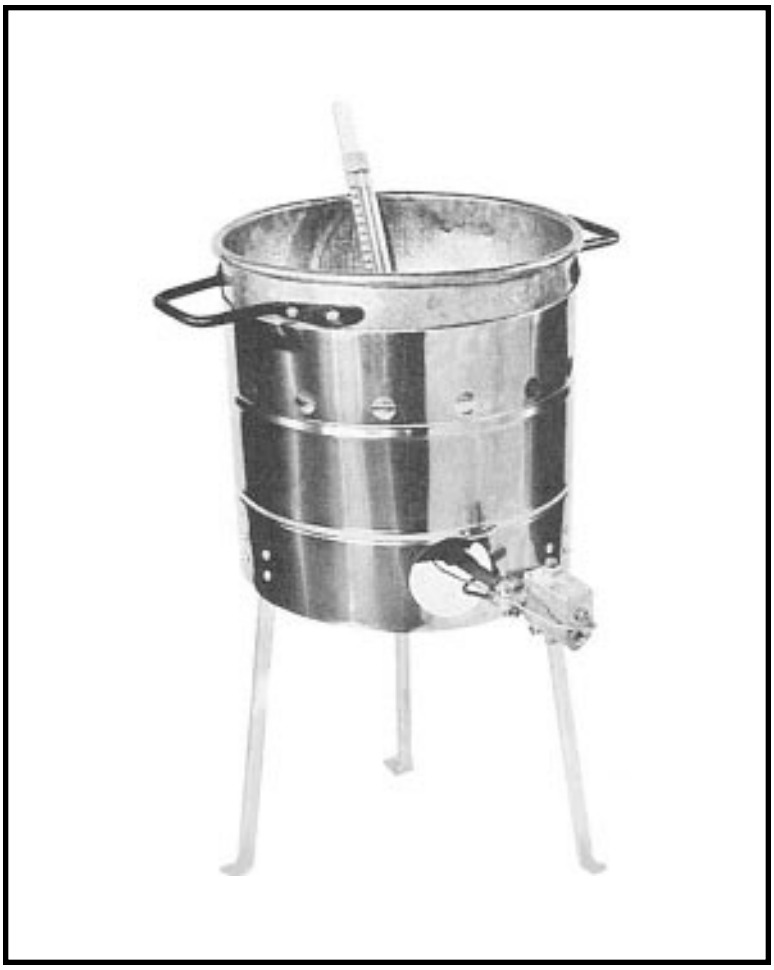
Part No. 32006
Revised June 1996

Model #4002, Model #4110BG Propane Gas & Model #4110NG Natural Gas

Caramel Corn Stoves

Model #2083, Model #2080BG Propane Gas & Model #2080NG Natural Gas

Instruction Manual



GOLD MEDAL®
FUNFOOD EQUIPMENT & SUPPLIES
Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

⚠ CAUTION

This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. Do not allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment.
Carefully read all installation instructions before operating the equipment.

⚠ WARNING

Always wear safety glasses when servicing this equipment.

⚠ WARNING

To avoid serious burns, do NOT touch the kettle while it is hot.

⚠ WARNING

Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.
Make sure all machine switches are in the OFF position before plugging the equipment into a receptacle.

⚠ DANGER

Machine must be properly grounded to prevent electrical shock to personnel.
Do NOT immerse the kettle, warmer, or any other part of this equipment in water.
Always unplug the equipment before cleaning or servicing.

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

INSTRUCTION MANUAL CANDY APPLE STOVES

MODEL 2083 ..... 240 V, 2600 W
MODEL 2080BG ..... Propane Gas, 20,610 BTU/HR
MODEL 2080NG ..... Natural Gas, 19,700 BTU/HR
MODEL 4002 ..... 230 V, 3380/4500 W
MODEL 4110BG ..... Propane Gas, 20,610 BTU/HR
MODEL 4110NG ..... Natural Gas, 19,700 BTU/HR

Candy apple coating is a mix of various sugars: sucrose, glucose, and dextrose. Hard candies have traditionally given chefs trouble. However, using fully prepared mixes such as our APPL-EZ eliminates most chances of a bad batch.

Follow the instructions on the APPL-EZ instructions for the proper amount of sugar and water. In APPL-EZ, or any other dextrose-based mix, the stated quantity of water is very important. Too much water results in a longer cooking time and thicker batch. Not enough water results in crystallization and “raw” candy. Make sure there is ample voltage (on electric model) or gas (on gas models).

CANDY APPLE STOVES

Gold Medal Products offers gas fired stoves for either propane or natural gas supplies. We also have the same stove in electric, 230 volts. For smaller operations, the counter-top 120 volt model 4008 Reddy-Apple candy apple cooker will let you make candy apples with a minimum of space. In either case, be sure bolt your Candy Apple Stove to the floor to avoid tipping unit.

APPLE STICKS

We prefer the large 5½" long, round Northern wood stick. Their length makes small apples seem larger. We do sell smaller 4½" lengths for economy. The round geometry makes spinning the apple in the pot easier than flat or square sticks.

AMOUNT OF WATER

Sufficient water must be used to allow for the correct cooking time. Cooking time is the most important aspect of candy making. Too short of time leads to crystallization and no set-up. Too much time causes a brownish color and burnt taste, not to mention too thick of a batch. Optimum cooking time is between 15 and 20 minutes.

TYPES OF APPLES

In either color, pick a hard apple. Dipping an apple in hot candy actually cooks the “meat” of the apple just under the skin. The juices in this “meat” make the skin become sticky. Never use cold refrigerated apples. Allow refrigerated apples to warm up to room temperature. Otherwise, candy may not stick to apple skin.

TEMPERATURE

Optimum cooking temperature is 275º F. Remember, the cooking process actually means melting the sugar crystals. Sugar burns at 330º F; to be on the safe side, never allow temperature to exceed 300º F.

DIPPING

Make sure apples are cleaned and sticks inserted. When temperature is 275º F, turn heat off. Pick up apple by stick, with thumb and index finger, insert into candy apple coating (immersing entire apple), remove from candy and spin excess candy. Place on greased cooling rack.

GROUND PEANUT COATINGS

Rolling candy apples in ground peanuts makes them very attractive. You must roll apples immediately after dipping. Otherwise nuts may not stick. Shredded coconut may also be used.

CELLOPHANE WRAPPING

Cellophane wrappers keep apples good for several days. They are a must in high humidity areas. Wrap apples as soon as they cool.

GAS MODEL SPECIAL INSTRUCTIONS

When installing your new gas Candy Apple or Caramel Corn Stove, obey local codes or, in the absence of local codes, obey the National Fuel Gas Code, ANSI Z223.1-1992, or latest edition.

⚠ DANGER

Gas is safe when used properly, but dangerous when used improperly. We suggest that installation be made by qualified personnel only. Gas companies have competent service personnel to provide safe installation.

When selecting a non-combustible location for your gas candy apple stove, pay close attention to the installation clearances. These clearances are shown on the nameplate.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping during pressure testing of the system in excess of 1/2 psig (3.45 kPa).

After installation, all gas connections must be checked for leaks with a soap solution.

⚠ CAUTION

Be sure to provide adequate air supply and adequate clearance for air openings into the combustion chamber. Be sure to provide adequate clearance for servicing and proper installation.

⚠ DANGER

Do not use a match or a flame to check for leaks. You may cause fire or explosion!

TYPES OF GAS

The nameplate is marked at the factory to indicate the type of gas your stove uses. If necessary, the stove can be altered to switch fuels, but we suggest only qualified personnel do this work.

ALTITUDE RANGE

The factory has sized the burner orifices for an elevation up to 2000 feet above sea level. For high altitude operation, contact Gold Medal Customer Service Department.

GAS PRESSURE

We recommend 10 inches of water column (6 oz/sq in) for propane and 4 inches of water column (2 oz/sq in) for natural gas. The pressure is measured at the stove while the main burner is ignited. A pressure regulator is supplied to deliver optimum pressure for both types of gas when the stove is changed from the original factory specification. Be sure to use properly sized pipe to supply needed pressure.

LIGHTING AND SHUT-DOWN INSTRUCTIONS

1. Turn the gas safety valve to the “PILOT” position.
2. Light chicken stick with match and apply flame to pilot.
3. To light main burner, turn gas safety valve to “LIGHT” position.
4. To extinguish both main burner flame and pilot flame turn the gas safety valve to the “OFF” position.

MAINTENANCE INSTRUCTIONS

⚠ CAUTION

THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

⚠ WARNING

Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.

DANGER

Do NOT immerse the equipment in water.
Unplug your machine before servicing.

ORDERING SPARE PARTS

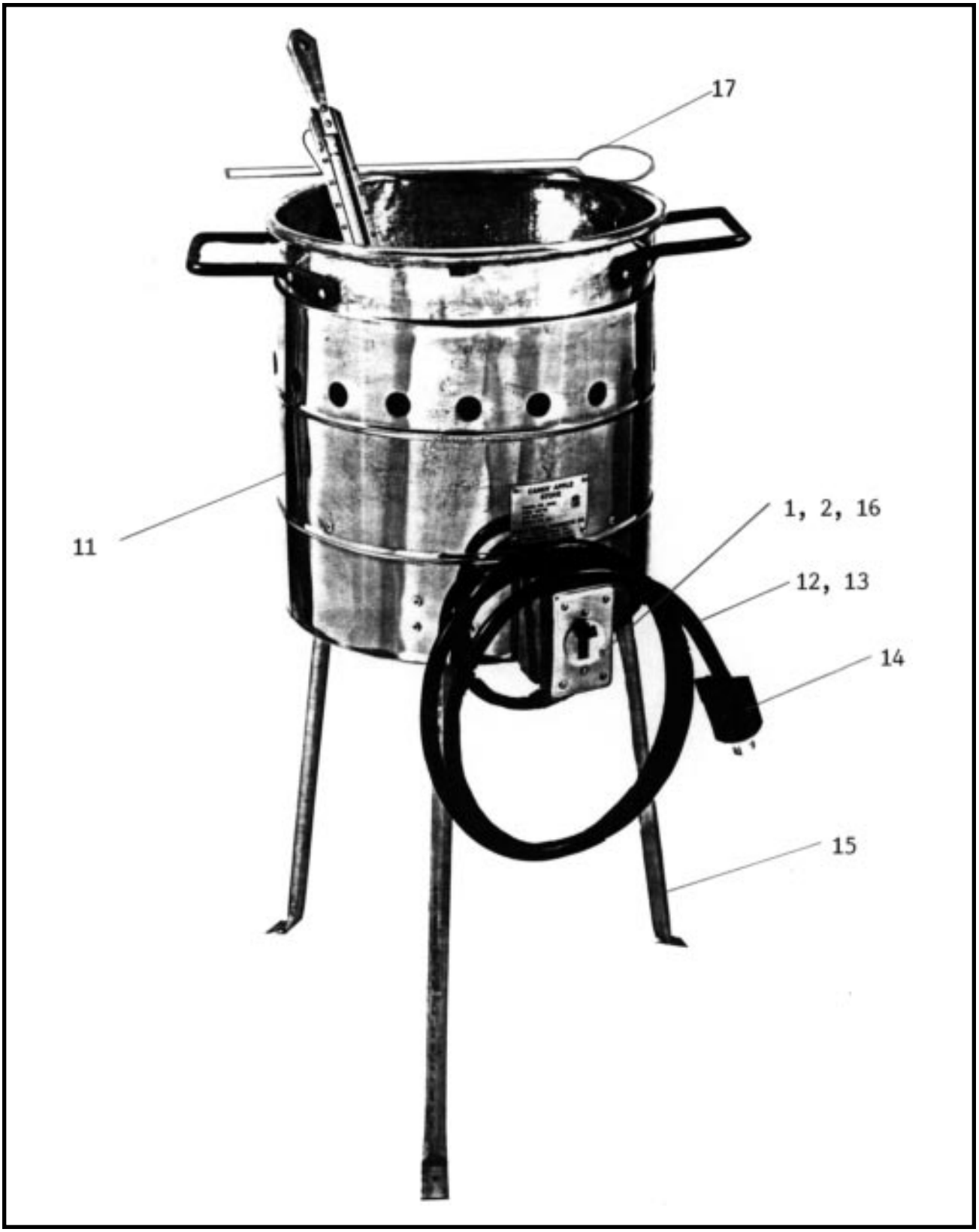
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

or, place orders at:

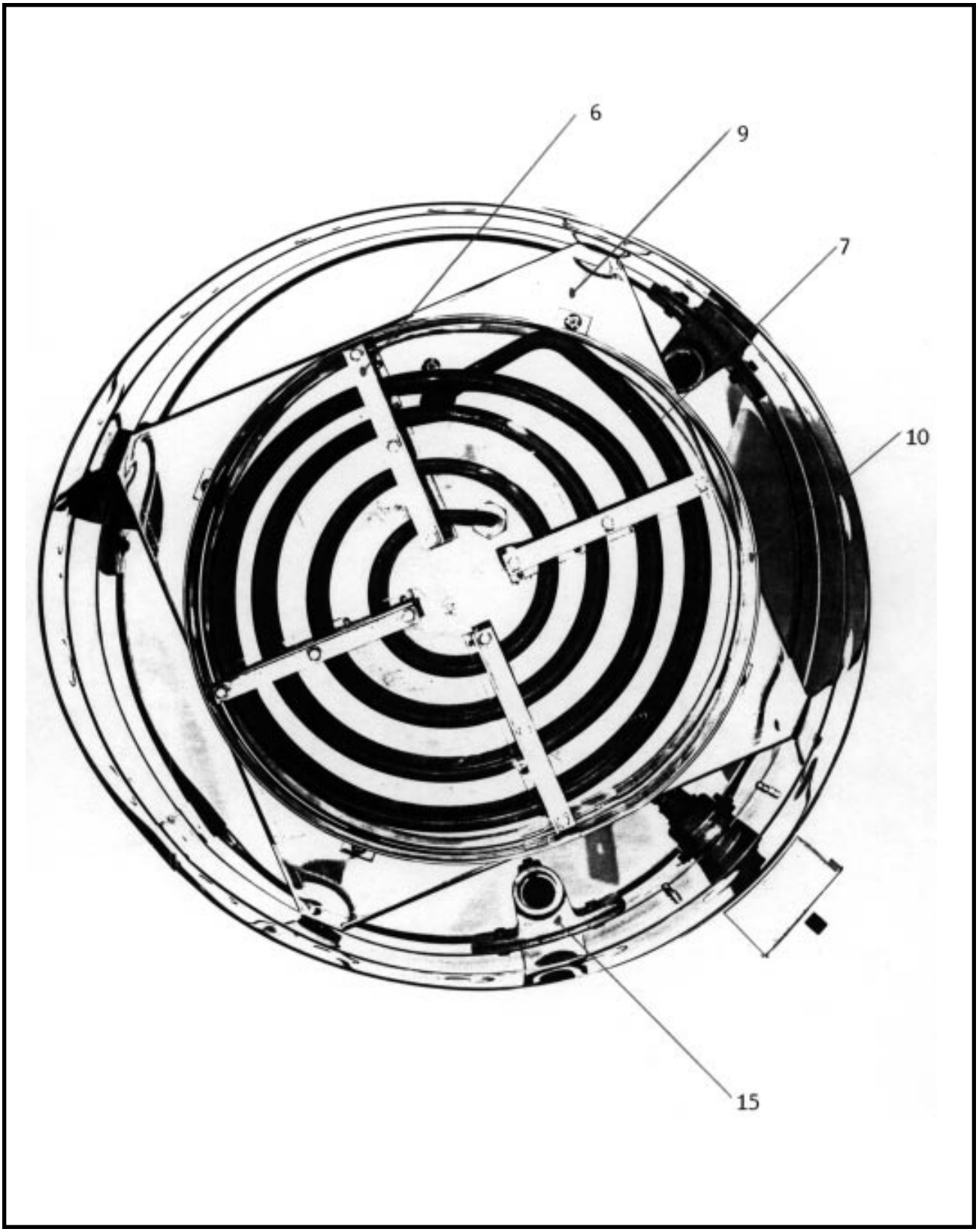
(513) 769-7676
Fax: (513) 769-8500
E-mail: goldme19@eos.net

ELECTRIC STOVE ASSEMBLY



ELECTRIC STOVE ASSEMBLY

TOP VIEW with KETTLE REMOVED



PARTS LIST – ELECTRIC STOVES

MODEL #4002

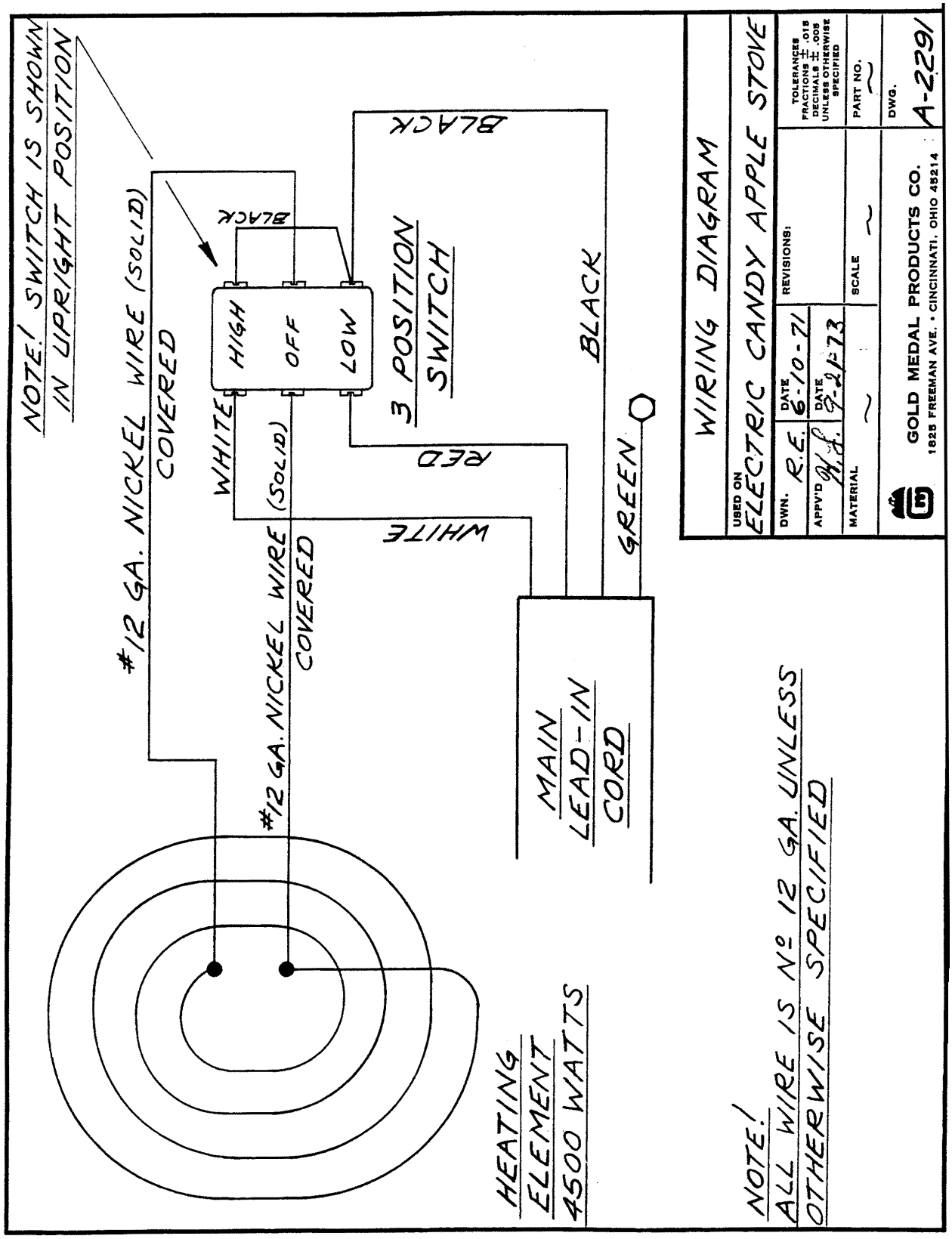
Item No.	Part No.	Description
1	27049	Switch Box
2	27050	Cover, Switch Box
3	32002	Leg, 25" Long
4	32006	Manual / Instuctions
5	32012	Shipping Carton
6	32017	Element Clamp
7	32101	Heat Element, 240V, 4500W
8	32102	Cover, Element Terminals
9	32103	Element Mounting Assembly
10	32106	Heat Ring Assembly
11	32111	Wrap Around
12	32112	Lead-In Cord
13	46454	Flexible Cord
14	82210	Cap, Power Supply Cord, 30 Amp
15	33012	Leg Casting
16	42017	Switch, 3 Position
17	46207	Wood Spoon
18	46241	Connector, 90 Degree
19	47373	Connector, Conduit
20	82107-8	SS Flexible Conduit, 8"
21	82135	Bushing, Conduit, ½" OD
22	82208	Receptacle, 30 Amp, 125/25 OV

PARTS LIST - ELECTRIC STOVES (not shown)

MODEL #2083

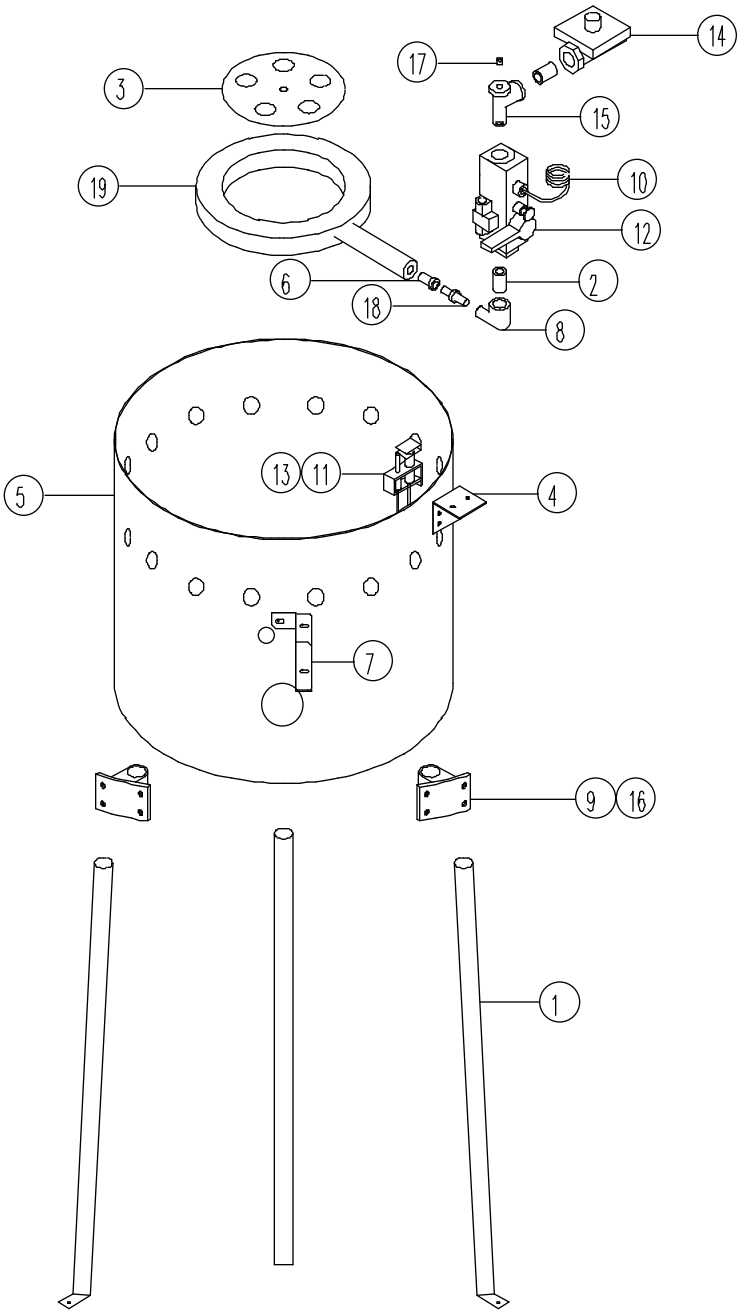
Part No.	Description
27049	Switch Box
330022	Housing Element
33003	Leg, 17" Long
33004	Junction Box Kettle
33007	Junction Box Cover
33012	Legs Mount Casting
33013	Screw, ½-20 x $^{5}/_{8}$"
33014	Manual, Caramel Corn Stove
33015	Wrap Around
33020	Element Mounting Shelf
33023	Cover Plate
33024	Heat Element Assembly
33001	Heat Element, 240V, 2600W
42018	Switch
46241	Connector 90 Degree
46537	#12 AWG Mgt. Wire White
46539	#12 AWG Mgt. Wire Black
46592	#10 x #12-10 Ring Terminal
47001	Rivet, Open Breakstem
47021	Rivet, Open Breakstem
47373	Connector Conduit Flex
47605	Cover Plate
57035	Shipping Carton
74119	Label, Warning Disc. Power
74125	Set Screw ¼-20 x $^{3}/_{8}$"
74133	Hex Nut ¼-20
74141	Screw #8-32 x $^{3}/_{8}$" Rd. Hd. PH
77079-11	SS Flex Conduit, 11" Lg.
77080	Bushing Conduit, $^{7}/_{16}$" OD
89016	Power Supply Cord
89107	Receptacle

ELECTRICAL SCHEMATIC



GAS STOVE ASSEMBLY

MODELS #2080BG & NG AND #4110BG & NG



PARTS LIST - GAS STOVES

Item No.	Model #2080BG Part No.	Model #2080NG Part No.	Description
1	33003	33003	Leg, 25” Long
2	32013	32013	3/8" NPT, Close Nipple
3	32021	32021	Burner Hold Down
4	32022	32022	Pilot Burner Mount Bracket
5	32028	32028	Wrapper Welded Assembly
6	32024	89729	Orifice Hood
7	32027	32027	Safety Valve Mount Bracket
8	32026	32026	Reducing Elbow, 1/8" FPT x 3/8" FPT
9	33012	33012	Leg Casting
10	57030	57030	Thermocouple
11	57031	57031	Pilot Burner
12	74027	74027	Gas Safety Valve
13	74029	74030	Pilot Orifice
14	74115	74115	Pressure Regulator
15	74121	74121	T-Fitting
16	74125	74125	Set Screw ¼-20 x 3/8"
17	74562	74562	Brass Pipe Plug, 1/8" NPT
18	74568	74568	Orifice Fitting
19	74800	74800	Round Sheet Burner

PARTS LIST - GAS STOVES

Item No.	Model #4110BG Part No.	Model #4110NG Part No.	Description
1	32002	32002	Leg, 25” Long
2	32013	32013	3/8" NPT, Close Nipple
3	32021	32021	Burner Hold Down
4	32022	32022	Pilot Burner Mount Bracket
5	32023	32023	Wrapper Welded Assembly
6	32024	89729	Orifice Hood
7	32025	32025	Safety Valve Mount Bracket
8	32026	32026	Reducing Elbow, 1/8" FPT x 3/8" FPT
9	33012	33012	Leg Casting
10	57030	57030	Thermocouple
11	57031	57031	Pilot Burner
12	74027	74027	Gas Safety Valve
13	74029	74030	Pilot Orifice
14	74115	74115	Pressure Regulator
15	74121	74121	T-Fitting
16	74125	74125	Set Screw ¼-20 x 3/8"
17	74562	74562	Brass Pipe Plug, 1/8" NPT
18	74568	74568	Orifice Fitting
19	74800	74800	Round Sheet Burner

OPTIONAL ACCESSORY ITEMS

2046	Universal Display Case
4111	16" Hand Crafted Copper Kettle
4009	16" Aluminum Kettle
32004	Candy Apple Kettle w/o Handles
32010	Kettle Handle
32003	Carriage Bolt, ¼-20
74133	Hex Nut, ¼-20

PARTS LIST - GAS STOVES (not shown)

MODEL #2080BG

For Parts Not Listed – See Model #2083 (Page 10)

Part No.	Description
27010	¼" OD Aluminum Tubing
32013	Close Nipple, 3/8" x 1"
32014	Coupling, 3/8" NPT
33003	Leg, 17" Long
33006	Burner Gas
33008	Nipple Burner MT
33009	Nipple, 3/8" NPT x 7" Lg .
33010	Main Wrapper Caramel Corn
33012	Legs Mount Casting
33014	Manual, Caramel Corn Stove
33026	Hex Locknut, ¼" NPT
33027	Hex Locknut, 3/8" NPT
46207	Wood Spoon
57030	Thermocouple
57032	Pilot Burner Assembly
74027	Gas Safety Valve
74029	Pilot Orifice, .011 LP
74115	Pressure Regulator, NG & LP
74125	Set Screw, ¼-20 x 3/8"
74575	Tag, Warning LP Gas

PARTS LIST - GAS STOVES (not shown)

MODEL #2080NG

For Parts Not Listed – See Model #2083 (Page 10)

Part No.	Description
27007	Burner Jet Natural Gas
27010	¼" OD Aluminum Tubing
32013	Close Nipple, 3/8" x 1"
32014	Coupling, 3/8" NPT
33006	Burner Gas
33008	Nipple Burner MT
33009	Nipple, 3/8" NPT x 7" Lg.
33010	Main Wrapper Caramel Corn
33026	Hex Locknut, ¼" NPT
33027	Hex Locknut, 3/8" NPT
46207	Wood Spoon
57030	Thermocouple
57032	Pilot Burner Assembly
74027	Gas Safety Valve
74029	Pilot Orifice, .023 LP
74115	Pressure Regulator, NG & LP

OTHER ACCESSORIES

Part No.	Description
2091	Corn Baller - Parts Listing
46128	Corn Baller Finished
46625	Shoulder Screw
46626	Acorn Nut $^{3}/_{8}$-16
2082	19" Aluminum Kettle - Parts Listing
32003	Carriage Bolt ¼-20
32010	Handle Kettle Stove
33005	Candy Corn Kettle
74133	Hex Nut, ¼-20

CATALOG ITEMS

Part No.	Description
2087	Caramel Set, Can
2081	Copper Kettle
2093	Wood Mixing Paddle
5907	Thermometer

WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTIBILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

The term “Original Purchaser” as used in this warranty shall be deemed to mean that person, firm, association, or corporation who was billed by the GOLD MEDAL PRODUCTS COMPANY, or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY AT 1-800-428-2676 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.

NOTE: This equipment is manufactured and sold for commercial use only.

GOLD MEDAL PRODUCTS COMPANY
10700 Medallion Drive
Cincinnati, OH 45241-4807 USA